

Patent Abstracts of Japan

PUBLICATION NUMBER : 08009936
PUBLICATION DATE : 16-01-96

APPLICATION DATE : 01-07-94
APPLICATION NUMBER : 06173701

APPLICANT : KAGOME CO LTD;

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INT.CL. : A23L 1/39

TITLE : PRODUCTION OF WORCESTERSHIRE SAUCE

ABSTRACT : PURPOSE: To produce a Worcestershire sauce in which the secondary flavor generated from a sugar solution as the main raw material, especially a fermented flavor generated from a specified amino acid added to the sugar solution is especially utilized and which is excellent in composite flavor by conducting fermentation related to alcohol fermentation.

CONSTITUTION: To a sugar solution having a concentration of the whole soluble solid matter components adjusted to 20 to 50wt.%, one or more kinds of amino acids selected from leucine, isoleucine, valine, threonine and phenylalanine are added so that the respective amino acids may have 0.02 to 1.2wt.% concentrations. The resultant mixture is subjected to alcohol fermentation or acetic acid fermentation after alcohol fermentation. As another method, it is subjected to alcohol fermentation after lactic acid fermentation or subjected to simultaneous lactic acid fermentation with alcohol fermentation. The obtained fermented solution is used as the objective Worcestershire sauce.

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XP-002271349

AN - 1996-110240 [12]
AP - JP19940173701 19940701; [Previous Publ. JP8009936] ; JP19940173701
19940701
CPY - KAGO
DC - D13
DR - 0243-S 0312-S 0480-S 1221-S 1258-S
FS - CPI
IC - A23L1/39
MC - D03-H01H
PA - (KAGO) KAGOME KK
PN - JP3285707B2 B2 20020527 DW200241 A23L1/39 009pp
- JP8009936 A 19960116 DW199612 A23L1/39 009pp
PR - JP19940173701 19940701
XA - C1996-034420
XIC - A23L-001/39
AB - J08009936 0.02-1.2 wt.% leucine, isoleucine, valine, threonine or
phenyl alanine is added to sugar soln. having soluble solid content of
20-50 wt.%, followed by alcohol fermentation.
- ADVANTAGE - Sauce having good taste and flavour may be obtd.(Dwg.0/0)
IW - PREPARATION SAUCE TASTE FLAVOUR ADD LEUCINE ISOLEUCINE THREONINE
PHENYLALANINE SUGAR SOLUTION FOLLOW ALCOHOL FERMENTATION
IKW - PREPARATION SAUCE TASTE FLAVOUR ADD LEUCINE ISOLEUCINE THREONINE
PHENYLALANINE SUGAR SOLUTION FOLLOW ALCOHOL FERMENTATION
NC - 001
OPD - 1994-07-01
ORD - 1996-01-16
PAW - (KAGO) KAGOME KK
TI - Prepn. of sauce having good taste and flavour - by adding leucine,
isoleucine, threonine or phenylalanine to sugar soln. following by
alcohol fermentation